

OPENING ACTS



Cheese Fondue* 26
white wine & melted swiss gruyere,
toasted pretzel, croutons, sliced apples,
grilled steak, texas hot links

Pigs in a Blanket 16
smoked sausage links, puff pastry,
honey mustard crema

Deviled Eggs 14
jalapeno bacon jam, crispy rice noodles

Shrimp Ceviche* 18
rock shrimp, cucumber, cilantro,
citrus, avocado, wonton chips

Rock Shrimp* 18
buttermilk dipped & lightly breaded,
sweet & spicy sriracha, fresno
peppers, sesame seeds, chives

Baked Goat Cheese 16
red sauce, whipped goat cheese,
Italian sausage, pesto, grilled
rustic bread

Brie Brûlée 16
honey whipped brie, caramelized
cane sugar, pistachio dust, rustic
grilled bread

NIBBLERS & SNACKS

CHEF'S SNACK MIX 7
choice of sweet or savory

HAND-CUT BEEF TALLOW FRIES 8

TRUFFLE SEA SALT KETTLE CHIPS 7

PARKER HOUSE ROLLS 8

SANDWICHES

All sandwiches served with
truffle sea salt kettle chips.

Substitute
beef tallow fries, smashed potatoes, or roasted vegetables +2
a gluten free bun for +2

Roasted Turkey Melt 18
roasted turkey breast, gruyere, smoked pepper bacon,
avocado, remoulade, baguette

Ham & Brie Melt 18
smoked ham, brie, jalapeno bacon jam, dijon, pickles, baguette

Wagyu Burger* 22
maytag blue cheese crust, bacon jam, garlic aioli,
sesame seed brioche bun

Substitute
grilled chicken breast or impossible burger patty at no charge

SOUPS & SALADS

Lobster Bisque 16
amaretto, sherry cream, maine lobster,
croutons, chives

Caesar 12
hearts of romaine, homestyle caesar dressing,
croutons, fresh grated parmesan

Chopped Salad 14
romaine, red onion, orange, fennel, tomato, cucumber,
parmesan, pepperoncini, smoking goose salami

Beets & Peaches 15
golden & red beets, peaches, goat cheese, arugula,
candied pumpkin seeds

Add to any salad
grilled chicken +8 steak +12 grilled or blackened rock shrimp +10

SIGNATURE ENTREES

Steak & Potatoes* 42
bone-in 16oz ny strip, peppercorn sauce, smashed potatoes,
roasted vegetables

Roasted Pork Tenderloin* 28
fig jam glaze, braised apples & cabbage

Chicken Marsala 34
roasted airline breast, gnocchi, baby mushrooms, marsala sauce

Snapper Veracruz* 36
seared red snapper, zesty tomato veracruz sauce,
steamed rice

Short Rib Risotto 38
butternut squash risotto, slow-roasted bone-in short rib,
red wine demi-glaze



*Please tell your server if you have any dietary restrictions. Consuming raw or undercooked foods may increase the risk of foodborne illness.

GENERAL MANAGER: Andrew Gillespie **CHEF DE CUISINE:** Nick Benford